

425
287

THE NEW LINCOLN AUTOMATIC DONUT MACHINE

**CAPACITY
40 DOZEN
PER
HOUR**

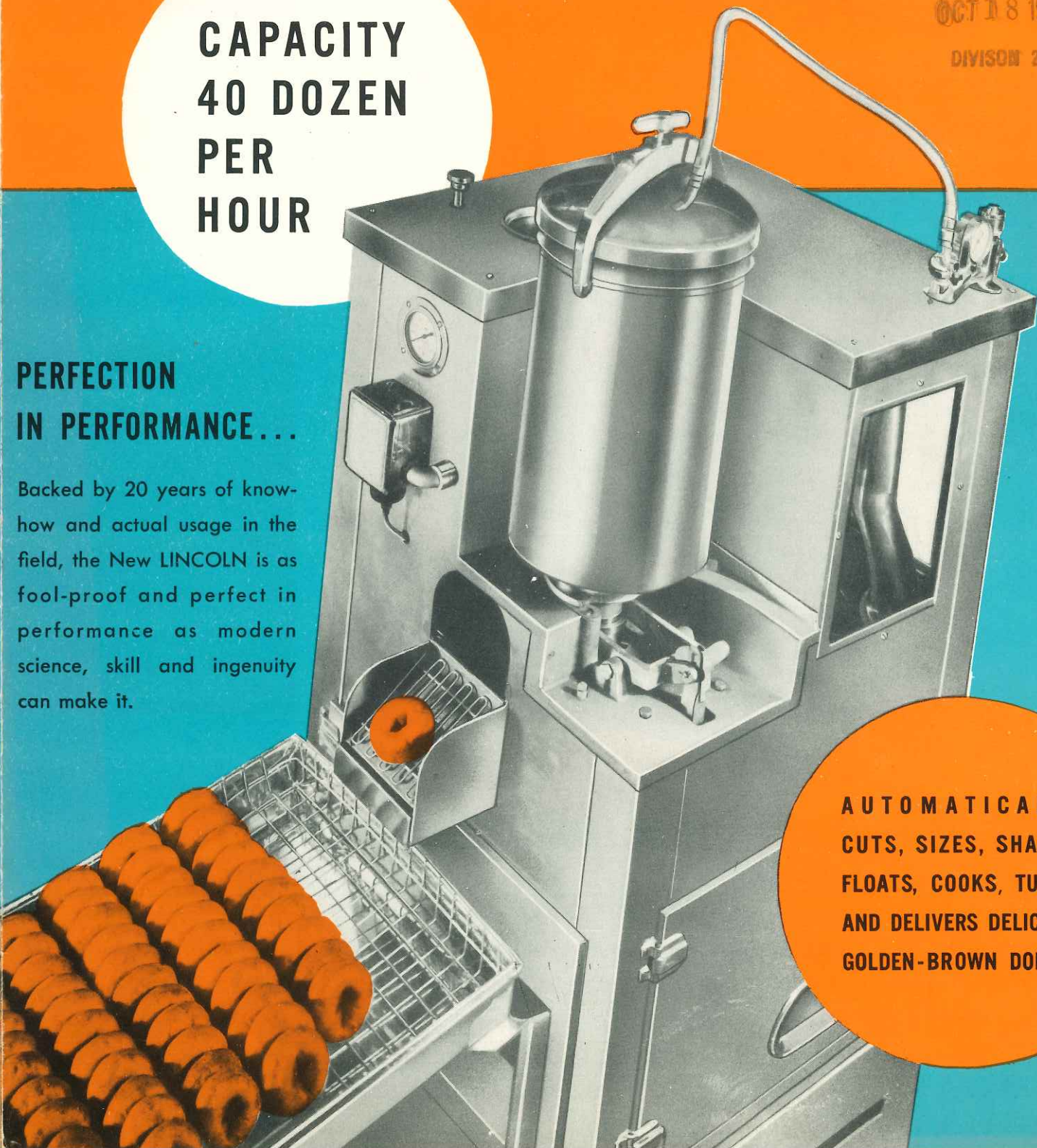
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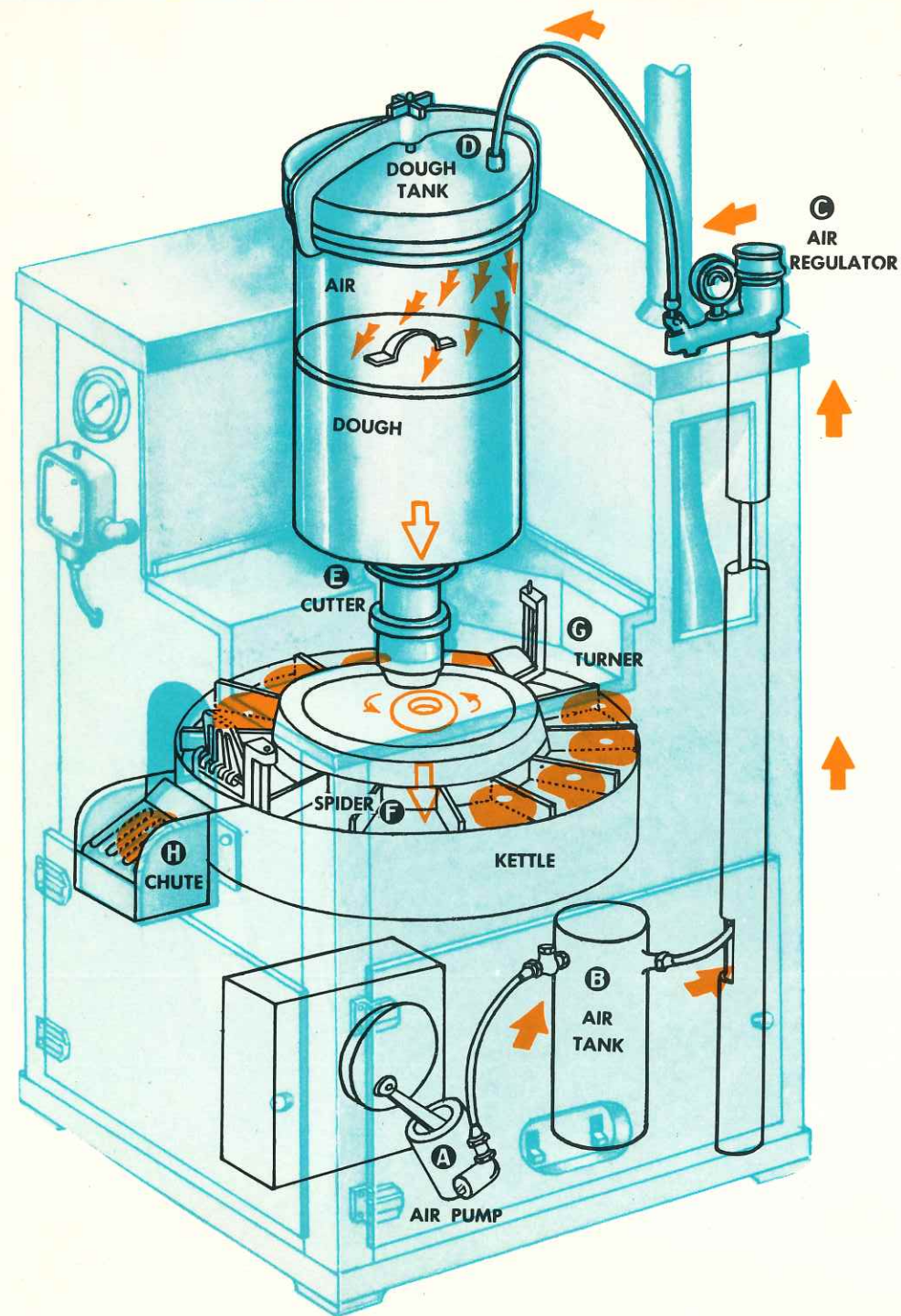
PERFECTION IN PERFORMANCE...

Backed by 20 years of know-how and actual usage in the field, the New LINCOLN is as fool-proof and perfect in performance as modern science, skill and ingenuity can make it.



**AUTOMATICALLY
CUTS, SIZES, SHAPES,
FLOATS, COOKS, TURNS,
AND DELIVERS DELICIOUS
GOLDEN-BROWN DONUTS**

New LINCOLN DONUT MACHINE

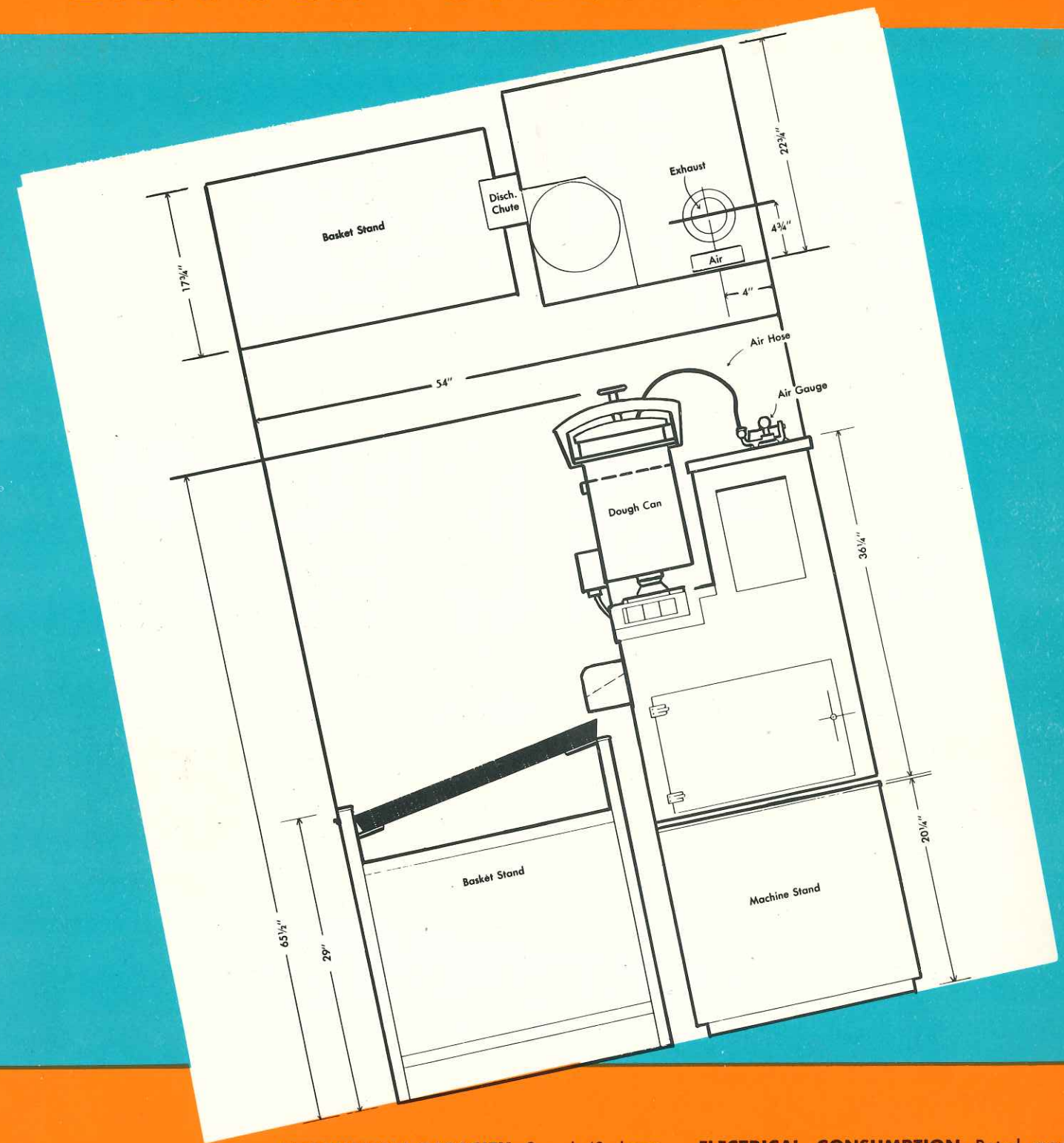


The diagram illustrates the DCA gentle air cutting, float frying principles recognized as the finest method of making fluffy, crisp, fully expanded, fat controlled donuts.

The air pump (A) at the bottom fills the air tank (B) with compressed air which flows through the pipe line to the air pressure regulator (C) on the top of the machine. A dial adjustment of the regulator releases the right amount of air pressure through the gauge indicator into the dough tank (D). The air pressure gently forces precisely the exact amount of dough desired through the cutter, (E) which shapes and cuts the wet dough dropping the

pieces into the pockets of the spider (F) revolving in the frying kettle. The shaped dough immediately floats to the surface of the hot fat. As it travels in the spider pocket the heat expands the dough and for 45 seconds it fries on one side. Then fully expanded it is turned (G) automatically and fried on the other side for 45 seconds and gently delivered from the machine down a chute (H) to the receiving basket or conveyor.

LINCOLN SPECIFICATIONS



LAYOUT CHART

PRODUCTION CAPACITY—Speed 40 dozen per hour. Average production 37 dozen per hour.

CASE FINISH—Chromium Plate.

DIMENSIONS—22" x 22" x 36" high. Floor area: 3.4 sq. ft.

NET WEIGHT—490 lbs. actual machine. Crated weight: 625 lbs.

DOUGH TANK CAPACITY—18-20 lbs. dry mix. Reload: 15 lbs.

FRYING KETTLE CAPACITY—Kettle holds 30 lbs. Fat. Auxiliary Tank: 6 lbs. Fat.

EXHAUST REQUIREMENTS—3" galvanized pipe at blower.

MOTOR—1/4 Horsepower.

ELECTRICAL CONSUMPTION—Rated maximum: 4.4 Kilowatts. Operating average: 2.5 Kilowatts.

HEATING TIME REQUIREMENTS—30 to 45 minutes.

ELECTRICAL REQUIREMENTS—A.C. Single Phase or D.C. Current. Either 110 Volts or 220 Volts. Wiring for 220 Volts should use 30 AMP two pole safety switch with 2 #10 wires between meter and machine. Wiring for 110 Volts should use 60 AMP two pole safety switch with 2 #8 wires between meter and machine.

NOTE—Kind of Current, Phase, Voltage and Cycles must be specified on order.

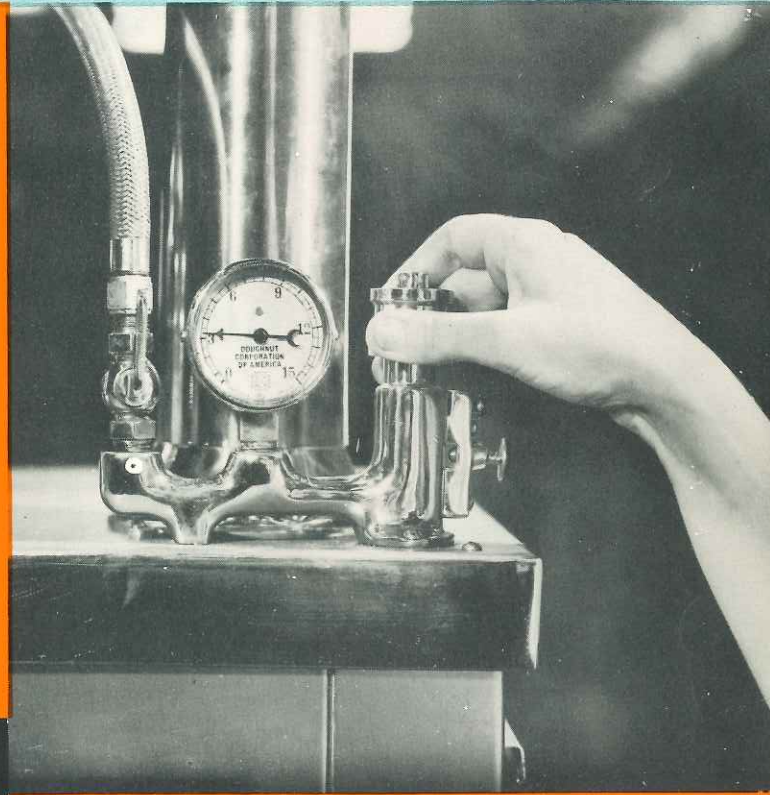
A.C. 220 Volts—60 Cycle recommended.

Entirely Automatic • Little Manufacturing Cost

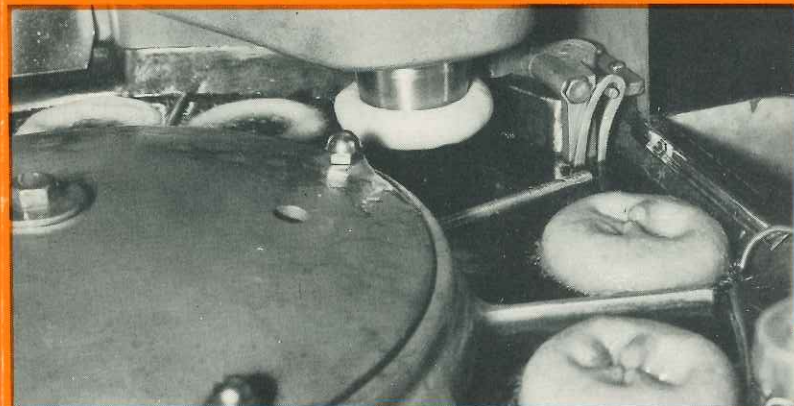
Makes Perfect Donuts • Builds Big Sales!



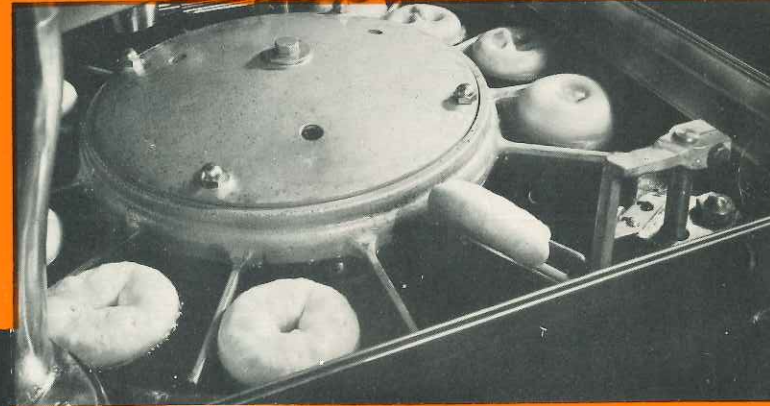
DOES THE WHOLE JOB! Once dough is placed in dough can, machine does the rest. Automatically cuts, sizes, shapes, floats, cooks, turns over and delivers uniformly delicious donuts.



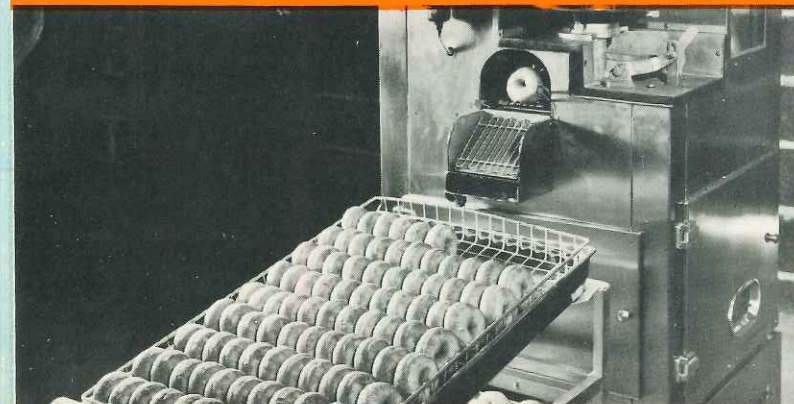
PERFECT WEIGHT CONTROL. A twist of the air pressure knob and, instantly, you have perfect control of the weight and size of the donuts you want to make.



SAVES DOUGH. Through perfect expansion control—larger, lighter donuts are made with less dough. Adjustable surface frying time and temperature permits absolute control of volume and size of donut, giving at least 10% greater yield.



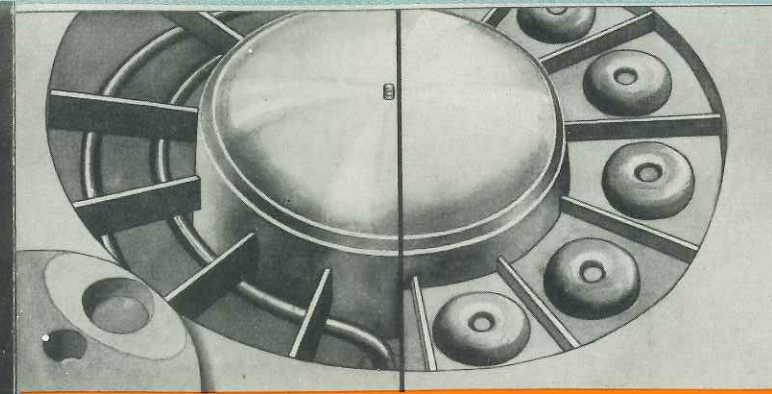
SAVES FAT. Surface frying... plus electrical internal heating, thermostatically controlled... makes every ounce of fat more productive. Split second frying time... plus automatic fresh fat replacement... controls amount of fat absorption.



UNIFORMLY PERFECT. Every donut is full size, well expanded, uniform, attractive to the eye—and with big appetite appeal. This helps enormously in building satisfied customers, increasing sales.



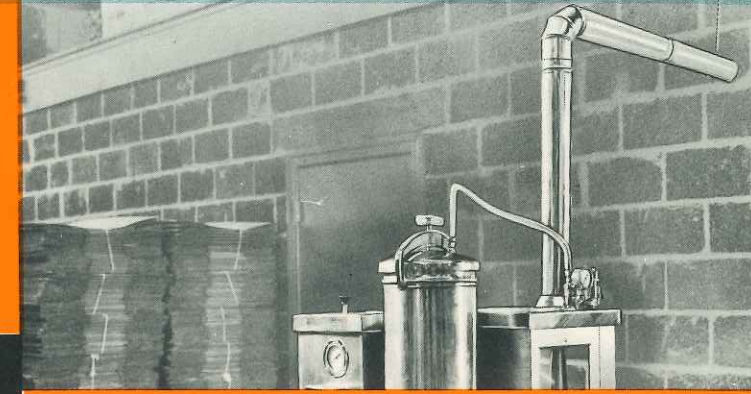
SAVES LABOR. Because the machine does the whole job, the operator can sugar or pack and do other things in the meantime. Thus labor costs are cut in half as compared with other methods.



LOW FUEL COST—EFFICIENT DIRECT HEAT. Specially designed electrical heat coils placed in the center of the frying kettle heats the fat evenly. An accurate thermostat so regulates the fat temperature that current is on only about half the time.



SIMPLE OPERATION CONTROL. Through constant refinement, made possible by 25 years of field experience with thousands of machines, the LINCOLN is as simple to operate and repair as the most modern automobile. The automatic mechanical and electrical action is so coordinated that the turning on of two switches put the machine into action.



CLEAN OPERATION — FUMES EXHAUSTED. Exhaust fan draws out all objectionable odors, making donut manufacturing a clean, pleasant job, comparable to the cleanest activity in the bakery.



EASY TO MAINTAIN—EASY TO CLEAN. Being time tested and simple in design, the Lincoln is easy to operate—easy to clean—easy to adjust—easy to maintain constant production, requiring a minimum amount of man hours. Difficulty in cleaning has a direct influence on bad donuts and high labor costs. The Lincoln is miles ahead in simplification.

PAYS FOR ITSELF IN A FEW MONTHS

"After a very careful check, I found the machine does everything you said it would. It saves labor, heating costs, and is saving us money on fat because absorption runs less—We are extremely satisfied with the Lincoln machine—For any baker who is desirous of bettering his present product, I believe he will find that your machine and flour will be the answer."

"At first we didn't think a donut department in our bakery would be profitable—but since the Lincoln has been installed we have been very pleasantly surprised—and we are more than proud of our donut department because it has proven to be profitable and satisfactory—We can always depend on getting a nice uniform donut from your Lincoln machine and flour, which help us get new customers—The machine is very easy to operate and should give us years of service."

WHAT A SATISFIED USER SAYS ABOUT THE LINCOLN DONUT MACHINE



DCA SERVICE

only **STARTS** with
sale of machine!



Right after the machine is delivered to the baker, DCA service begins. An expert installs the machine properly; sees that it operates and makes good donuts. He calls back periodically to check on its operation. A complete stock of replacement parts is maintained to insure machines being kept in steady, efficient running order.

DCA's major activity is assisting the baker to make and sell more donuts. It is but natural, therefore, for the baker to want to use DCA high quality donut mix which is designed for best use with the Lincoln Donut Machine. It gives greater yield . . . maintains low fat absorption. Makes the kind of donuts that builds sales. They're delicious, digestible, tender and light. The public likes them and wants to eat a lot

of 'em at a sitting. It's the same popular delicacy that has upped donut sales in this country from 25,000,000 dozen in 1920 to over 720,000,000 dozen today.

DCA service to the baker continues year 'round. It covers more than keeping machines in repair and giving instructions on how to make good donuts. Part of DCA's cooperative assistance covers help in merchandising, suggestions for correct packaging, properly introducing donuts to consumers and dealers and many other promotional helps. That this service is of real help to the baker in constantly expanding his sales and profits, is evidenced by the growing list of the thousands now being served by DCA.

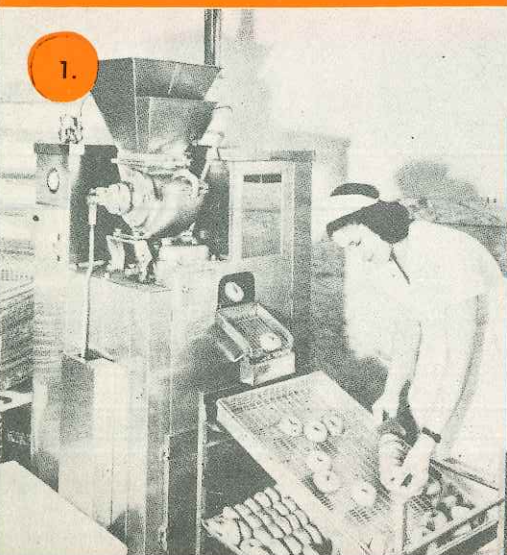
OTHER DCA

DONUT MACHINE MODELS

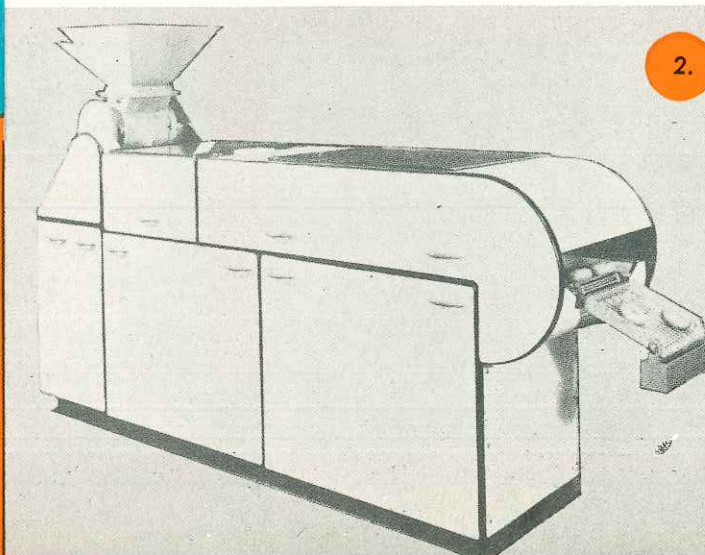
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1.

Standard A Model
Continuous Action
80 Doz. per hour
Capacity

2.

Producer Model EC 1
Very Modern—Con-
tinuous Action
100 Doz. per Hour
Capacity